

Making Muscadine Table Wine

INTRODUCTION

Muscadine grapes (*Vitis rotundifolia*) are native to the South and have become an increasingly important commodity in North Carolina since the early 1960's. The principal commercial outlet for Muscadine grapes is wine. These wines when made properly have a unique flavor and aroma that is valued highly by those familiar with the Muscadine grape.

In the past several years we have received numerous requests from North Carolinians seeking information on making Muscadine wines. It is hoped that this publication will be of benefit to those individuals who have found wine making to be a fascinating and enjoyable hobby.

Two sets of instructions are presented. The *detailed instructions* are for the serious amateur who desires to produce the finest wines possible at home and with the lowest rate of failure. The *simplified instructions* are for making Muscadine wine at home with a minimum of equipment, supplies and attention to detail (see pages 14-15).

Although these instructions are specifically for use on Muscadine grapes, they can be used successfully on other types of grapes grown in North Carolina such as Concords and the new French-American hybrids.

LEGAL REQUIREMENTS

Any head of a family household can legally make up to 200 gallons of wine for home consumption. However, he is required by law to file in duplicate two copies of Form 1541 with the In-